

CLAIMS

1. An improved device for steam cooking a food product comprising:
5 a container defining a compartment for holding food, the container including a first member sealed to a second member to define the compartment, wherein the first member has a coefficient of thermal expansion that is different than the coefficient of thermal expansion of the second member, wherein the heating of the members forms a vent in the seal between the first
10 member and the second member.
2. The device of claim 1, wherein the first member is a base.
3. The device of claim 1, wherein the second member is a lid.
- 15 4. The device of claim 2, wherein the base defines a plurality of compartments.
5. The device of claim 2, the base including a bottom surface and four side surfaces defining a box like shape with an open top.
- 20 6. The device of claim 5, the side surfaces including a rim formed around the periphery of a top edge of the four side surfaces.
7. The device of claim 3, wherein the lid is substantially planar.
- 25 8. The device of claim 7, wherein the lid further defines a channel constructed and arranged to form a seal when the lid is coupled with the first member.
9. The device of claim 1, wherein the members are composed of a polymer.
- 30 10. The device of claim 2, wherein the base is composed of a crystallized polyester terephthalate.

11. The device of claim 3, wherein the lid is composed of polypropylene.
12. The device of claim 4, including a plurality of second members constructed and arranged to cover the plurality of compartments defined by the base.
- 5 13. The device of claim 12, wherein the second members are composed of materials having different coefficients of thermal expansion.
- 10 14. The device of claim 1, including venting assemblies to assist in breaking the seal between the first member and the second member.
15. The device of claim 14, wherein the first member is a base having a rim and the venting assembly is a V-shaped indentation along the top of the rim.